



DEPARTMENT OF PURCHASING & CONTRACT COMPLIANCE

**Winner 2000- 2006 Achievement of Excellence in Procurement Award
National Purchasing Institute**

Jerome Noble, Director



May 22, 2007


**Re: 07RFP92473YC, Food Management Services for the Fulton County
Jail**

Dear Proposers:

Attached is one (1) copy of Addendum 2, hereby made a part of the above referenced Request for Proposal.

Except as provided herein, all terms and conditions in the Request for Proposal referenced above remain unchanged and in full force and effect.

Sincerely,



Felicia Strong-Whitaker
Deputy Director, Purchasing

07RFP92473YC, Food Management Services for the Fulton County Jail
Addendum No. 2
Page Two

This Addendum forms a part of the contract documents and **modifies** the original RFP documents as noted below:

Responses to Questions:

- Q. Page 4, 1.1 and page 24, 25 # 13: Is the contractor expected to provide food preparation equipment, production equipment, food storage equipment and food transport? Is the county providing all of the listed equipment in useable condition that is listed in the RFP?
- A. **The contractor is expected to provide food preparation equipment, production equipment, and food storage equipment. The contractor is not expected to provide food transport for inmate meals; the Sheriff's Office delivers inmate meals to the jail annexes. The contractor is expected to provide food transport for catering events.**
- Q. Page 24, # 13: Will Fulton County provide the 4000 insulated trays at contract start up in Useable condition?
- A. **Yes, the Sheriff's Office has recently purchased new trays.**
- Q. Page 26, # 18 and Page 27, # 26: Please clarify special event meals that are to be added to the weekly meal count and billed as additional meals at the contract rate. Does this include inmate special event meals in addition to the allocated holiday meals?
- A. **Special event meals are any catered meals for events at the Jail or outside of the Jail. It does not include holiday meals for inmates or staff meals in the staff dining hall.**
- Q. Page 26, # 21 and Page 30, # 17: How many inmates will be provided for the culinary arts program daily? Will the contractor be using Fulton County Culinary Arts curriculum or the Contractor's curriculum?
- A. **At this time, the Culinary Arts program is not operational; however, the Sheriff plans to restore it.**
- Q. Do you still have Johnson Controls for maintenance contract for the Jail? If so, will they provide the maintenance for the kitchen area equipment? If

not, who is responsible, under normal wear and tear, of the repair of equipment?

A. Yes, Johnson Controls has the Jail maintenance contract at this time. Johnson Control's will provide maintenance services for kitchen area equipment belonging to the County. Johnson Controls is not responsible for maintenance of Vendor's equipment or for damage resulting from neglect by the Contractor.

Q. When equipment is down, who would be responsible for Styrofoam containers, to serve the meals?

A. If equipment is down, the County is responsible. If the vendor has a staff shortage to operate the tray washer, the vendor is responsible.

Q. Please clarify the allowable use of inmate labor in detail and the expected number of available inmates on a daily basis?

A. Currently, inmate workers are responsible for washing pots and pans, cleaning the floors and cleaning general areas. Generally, the goal is to provide ten (10) inmates per shift, when security and medical considerations permit.

Q. Will inmates be allowed to make sandwiches under this contract?

A. Inmates are not allowed to make sandwiches, nor prepare or serve food items, nor wash food trays.

Q. Page 33, #3, gives the hours for staff dining, but on page 23, #4, states the evening meal for staff will be put out hot at 9:00 p.m. and that a cook is required to be present to prepare the staff meal. Could you please clarify if 6 p.m. to 8:30 and then another meal at 9 p.m. is correct for staff? Please clarify.

A. Breakfast meal for staff:	1:00 a.m. to 2:30 a.m.
Lunch meal for staff:	11:30 a.m. to 2:00 p.m.
Dinner meal for staff:	6:00 p.m. to 8:30 p.m.

The other requirements on page 23 are unchanged.

Q. Page 36, #9: States sandwiches will be prepared with two slices each of white/or wheat sandwich bread, but the menu to propose shows only wheat bread. Can either white or wheat be used for the sandwiches?

A. Sandwiches may be made with either white or wheat bread.

Q. Does the full time dietician position have to be on site full time?

A. **Yes, the dietician is to be on-site eight hours per day, 40 hours per week.**

ACKNOWLEDGEMENT OF ADDENDUM NO. 2

The undersigned proposer acknowledges receipt of this addendum by returning one (1) copy of this form with the proposal package to the Department of Purchasing & Contract Compliance, Fulton County Public Safety Building, 130 Peachtree Street, Suite 1168, Atlanta, Georgia 30303-3459 by the RFP due date and time **June 1, 2007, 11:00 A.M.**

This is to acknowledge receipt of Addendum No. 2, _____ day of
_____, 2007.

Legal Name of Bidder

Signature of Authorized Representative

Title